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<b>(21) International Application Number:</b> PCT/US91/05910 <b>(22) International Filing Date:</b> 28 August 1991 (28.08.91)  <b>(30) Priority data:</b> 575,542                      30 August 1990 (30.08.90)      US 739,965                      5 August 1991 (05.08.91)      US  <b>(71) Applicant:</b> E.I. DU PONT DE NEMOURS AND COMPANY [US/US]; 1007 Market Street, Wilmington, DE 19898 (US).  <b>(72) Inventors:</b> DEBONTE, Lorin, Roger ; 260 Black Baron Drive, Delran, NJ 08075 (US). FAN, Zhegong ; Hunter's Glen 43P, Delran, NJ 08075 (US). LOTT, Willie, Hsiao-Tsu ; 765-F South Second Street, Philadelphia, PA 19147 (US).		<b>(74) Agents:</b> MAYER, Nancy, S. et al.; E.I. du Pont de Nemours and Company, Legal/Patent Records Center, 1007 Market Street, Wilmington, DE 19898 (US).  <b>(81) Designated States:</b> AT (European patent), AU, BE (European patent), CA, CH (European patent), DE (European patent), DK (European patent), ES (European patent), FR (European patent), GB (European patent), GR (European patent), IT (European patent), LU (European patent), NL (European patent), SE (European patent).  <b>Published</b> <i>With international search report.          Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>
<b>(54) Title:</b> SEEDS, PLANTS AND OILS WITH ALTERED FATTY ACID PROFILES  <b>(57) Abstract</b>  Seeds, plants and oils are provided having low FDA saturates; high oleic acid; low linoleic acid; high or low palmitic acid; low stearic acid; and low linoleic acid plus linolenic acid; and advantageous functional or nutritional properties.		

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5

**TITLE**  
**SEEDS, PLANTS AND OILS**  
**WITH ALTERED FATTY ACID PROFILES**  
**CROSS REFERENCE TO RELATED APPLICATION**

10        This application is a continuation-in-part of U.S. Serial No.  
07/575,542, filed August 30, 1990.

**TECHNICAL FIELD**

15        This invention relates to improved Brassica seeds, plants and oils  
having altered fatty acid profiles which provide advantageous nutritional  
or manufacturing properties.

**BACKGROUND OF THE INVENTION**

Diets high in saturated fats increase low density lipoproteins  
(LDL) which mediate the deposition of cholesterol on blood vessels. High  
plasma levels of serum cholesterol are closely correlated with  
20        atherosclerosis and coronary heart disease (Conner et al., Coronary Heart  
Disease: Prevention, Complications, and Treatment, pp. 43-64, 1985). By  
producing oilseed Brassica varieties with reduced levels of individual and  
total saturated fats in the seed oil, oil-based food products which contain  
less saturated fats can be produced. Such products will benefit public  
25        health by reducing the incidence of atherosclerosis and coronary hear  
disease.

The dietary effects of monounsaturated fats have also been shown  
to have dramatic effects on health. Oleic acid, the only monounsaturated  
fat in most edible vegetable oils, lowers LDL as effectively as linoleic acid,  
30        but does not affect high density lipoproteins (HDL) levels (Mattson, F. H.,  
J. Am. Diet. Assoc., 89:387-391, 1989; Mensink et al., New England J.  
Med., 321:436-441, 1989). Oleic acid is at least as effective in lowering  
plasma cholesterol as a diet low in fat an high in carbohydrates (Grundy,  
S. M., New England J. Med., 314:745-748, 1986; Mensink et al., New  
35        England J. Med., 321:436-441, 1989). In fact, a high oleic acid diet is  
preferable to low fat, high carbohydrate diets for diabetics (Garg et al.,  
New England J. Med., 319:829-834, 1988). Diets high in

5 monounsaturated fats are also correlated with reduced systolic blood pressure (Williams et al., J. Am. Med. Assoc., 257:3251-3256, 1987). Epidemiological studies have demonstrated that the "Mediterranean" diet, which is high in fat and monounsaturates, is not associated with coronary heart disease (Keys, A., Circulation, 44(Suppl):1, 1970).

10 Many breeding studies have been conducted to improve the fatty acid profile of Brassica varieties. Pleines and Friedt, Fat Sci. Technol., 90(5), 167-171 (1988) describe plant lines with reduced C<sub>18:3</sub> levels (2.5-5.8%) combined with high oleic content (73-79%). Rakow and McGregor, J. Amer. Oil Chem. Soc., 50, 400-403 (Oct. 1973) discuss problems  
15 associated with selecting mutants for linoleic and linolenic acids. In Can. J. Plant Sci, 68, 509-511 (Apr. 1988) Stellar summer rape producing seed oil with 3% linolenic acid and 28% linoleic acid is disclosed. Roy and Tarr, Z. Pflanzenzuchtg, 95(3), 201-209 (1985) teaches transfer of genes through an interspecific cross from Brassica juncea into Brassica napus  
20 resulting in a reconstituted line combining high linoleic with low linolenic acid content. Roy and Tarr, Plant Breeding, 98, 89-96 (1987) discuss prospects for development of B. napus L. having improved linolenic and linolenic acid content. European Patent application 323,751 published July 12, 1989 discloses seeds and oils having greater  
25 than 79% oleic acid combined with less than 3.5% linolenic acid. Canvin, Can. J. Botany, 43, 63-69 (1965) discusses the effect of temperature on the fatty acid composition of oils from several seed crops including rapeseed.

Canola-quality oilseed Brassica varieties with reduced levels of  
30 saturated fatty acids in the seed oil could be used to produce food products which promote cardiovascular health. Canola lines which are individually low in palmitic and stearic acid content or low in combination will reduce the levels of saturated fatty acids. Similarly, Brassica varieties with increased monounsaturate levels in the seed oil,  
35 and products derived from such oil, would improve lipid nutrition. Canola lines which are low in linoleic acid tend to have high oleic acid

5 content, and can be used in the development of varieties having even higher oleic acid content.

Increased palmitic acid content provides a functional improvement in food applications. Oils high in palmitic acid content are particularly useful in the formulation of margarines. Thus, there is a need for manufacturing purposes for oils high in palmitic acid content.

Decreased alpha linolenic acid content provides a functional improvement in food applications. Oils which are low in linolenic acid have increased stability. The rate of oxidation of lipid fatty acids increases with higher levels of linolenic acid leading to off-flavors and off-odors in foods. There is a need in the food industry for oils low in alpha linolenic acid.

#### SUMMARY OF THE INVENTION

The present invention comprises canola seeds, plant lines producing seeds, and plants producing seed, said seeds having a maximum content of FDA saturates of about 5.9% and a maximum erucic acid content of about 2% based upon total extractable oil and belonging to a line in which said saturates content has been stabilized for both the generation to which the seed belongs and its parent generation. Progeny of said seeds, canola oil having a maximum erucic acid content of about 2%, based upon total extractable oil, and a method of producing this canola oil comprising extraction from said seeds are additional aspects of this invention. Preferred are seeds, plant lines producing seeds, and plants producing seeds, said seeds having an FDA saturates content of from about 4.2% to about 5.9% based upon total extractable oil.

The present invention further comprises Brassica seeds, plant lines producing seeds, and plants producing seeds, said seeds having a minimum oleic acid content of about 69% based upon total extractable oil and belonging to a line in which said oleic acid content has been stabilized for both the generation to which the seed belongs and its parent generation. A further aspect of this invention is such high oleic acid seeds additionally having a maximum erucic acid content of about 2% based upon total extractable oil. Progeny of said seeds; Brassica oil

5   having 1) a minimum oleic acid content of about 69% or 2) a minimum  
oleic acid content of about 69% and a maximum erucic content of about  
2%; and a method of producing these oils comprising extraction from said  
seeds are also included in this invention. Preferred are seeds, plant lines  
10   acid content of from about 69% to about 80%, and most preferred a  
minimum oleic acid content of about 71% based upon total extractable oil.

The present invention further comprises canola seeds, plant lines  
producing seeds, and plants producing seeds, said seeds having a  
maximum linoleic acid content of about 14% and a maximum erucic acid  
15   content of about 2% based upon total extractable oil and belonging to a  
line in which said acid content is stabilized for both the generation to  
which the seed belongs and its parent generation. Progeny of said seeds,  
canola oil having a maximum linoleic acid content of about 14% and a  
maximum erucic acid content of about 2%, and a method of producing  
20   this canola oil comprising extraction from said seeds are additional  
aspects of this invention. Preferred are seeds, plant lines producing  
seeds, and plants producing seeds, said seeds having a linoleic acid  
content of from about 8.4% to about 14% based upon total extractable oil.

The present invention further comprises Brassica seeds, plant lines  
25   producing seeds, and plants producing seeds, said seeds having a  
maximum palmitic acid content of about 3.5% and a maximum erucic acid  
content of about 2% based on total extractable oil and belonging to a line  
in which said acid content is stabilized for both the generation to which  
the seed belongs and its parent generation. Progeny of said seeds, canola  
30   having a maximum palmitic acid content of about 3.5% and a maximum  
erucic acid content of about 2%, and a method of producing this canola oil  
comprising extraction from said seeds are additional aspects of this  
invention. Preferred are seeds, plant lines producing seeds, and plants  
producing seeds, said seeds having a palmitic acid content of from about  
35   2.7% to about 3.5% based upon total extractable oil.

The present invention further comprises Brassica seeds, plant lines  
producing seeds, and plants producing seeds, said seeds having a

5    minimum palmitic acid content of about 6.0% based upon total  
extractable oil and belonging to a line in which said acid content is  
stabilized for both the generation to which the seed belongs and its  
parent generation. A further aspect of this invention is such high  
palmitic acid seeds additionally having a maximum erucic acid content of  
10    about 2% based upon total extractable oil. Progeny of said seeds;  
Brassica oil having 1) a minimum palmitic acid content of about 6.0%, or  
2) a minimum palmitic acid content of about 6.0% and a maximum erucic  
acid content of about 2%; and methods of producing these oils comprising  
extraction from said seeds are also included in this invention. Preferred  
15    are seeds, plant lines producing seeds, and plants producing seeds, said  
seeds having a palmitic acid content of from about 6.0% to about 12.0%  
based upon total extractable oil.

The present invention further comprises Brassica seeds, plant lines  
producing seeds, and plants producing seeds, said seeds having a  
20    maximum stearic acid content of about 1.1% based upon total extractable  
oil and belonging to a line in which said acid content is stabilized for both  
the generation to which the seed belongs and its parent generation.  
Progeny of said seeds have a canola oil having a maximum stearic acid  
content of about 1.1% and maximum erucic acid content of about 2%.  
25    Preferred are seeds, plant lines producing seeds, and plants producing  
seeds having a palmitic acid content of from about 0.8% to about 1.1%  
based on total extractable oil.

The present invention further comprises Brassica seeds, plant lines  
producing seeds, and plants producing seeds, said seeds having a sum of  
30    linoleic acid content and linolenic acid content of a maximum of about  
14% based upon total extractable oil and belonging to a line in which said  
acid content is stabilized for both the generation to which the seed  
belongs and its parent generation. Progeny of said seeds have a canola  
oil having a sum of linoleic acid content and linolenic acid content of a  
35    maximum of about 14% and a maximum erucic acid content of about 2%.  
Preferred are seeds, plant lines producing seeds, and plants producing

- 5 seeds having a sum of linoleic acid content and linolenic acid content of about 12.5% based on total extractable oil.

#### DETAILED DESCRIPTION OF THE INVENTION

- 10 The U.S. Food and Drug Administration defines saturated fatty acids as the sum of lauric (C<sub>12:0</sub>), myristic (C<sub>14:0</sub>), palmitic (C<sub>16:0</sub>) and stearic (C<sub>18:0</sub>) acids. The term "FDA saturates" as used herein means this above-defined sum. Unless total saturate content is specified, the saturated fatty acid values expressed here include only "FDA saturates".

All percent fatty acids herein are percent by weight of the oil of which the fatty acid is a component.

- 15 As used herein, a "line" is a group of plants that display little or no genetic variation between individuals for at least one trait. Such lines may be created by several generations of self-pollination and selection, or vegetative propagation from a single parent using tissue or cell culture techniques. As used herein, the term "variety" refers to a line which is  
20 used for commercial production.

- As used herein, "mutation" refers to a detectable and heritable genetic change not caused by segregation or genetic recombination. "Mutant" refers to an individual, or lineage of individuals, possessing a genetic mutation. The term "Mutagenesis" refers to the use of a  
25 mutagenic agent to induce random genetic mutations within a population of individuals. The treated population, or a subsequent generation of that population, is then screened for usable trait(s) that result from the mutations. A "population" is any group of individuals that share a common gene pool. As used herein "M<sub>0</sub>" is untreated seed. As used  
30 herein, "M<sub>1</sub>" is the seed (and resulting plants) exposed to a mutagenic agent, while "M<sub>2</sub>" is the progeny (seeds and plants) of self-pollinated M<sub>1</sub> plants, "M<sub>3</sub>" is the progeny of self-pollinated M<sub>2</sub> plants, and "M<sub>4</sub>" is the progeny of self-pollinated M<sub>3</sub> plants. "M<sub>5</sub>" is the progeny of self-pollinated M<sub>4</sub> plants. "M<sub>6</sub>", "M<sub>7</sub>", etc. are each the progeny of self-  
35 pollinated plants of the previous generation.



5           The term "progeny" as used herein means the plants and seeds of all subsequent generations resulting from a particular designated generation.

          The term "selfed" as used herein means self-pollinated.

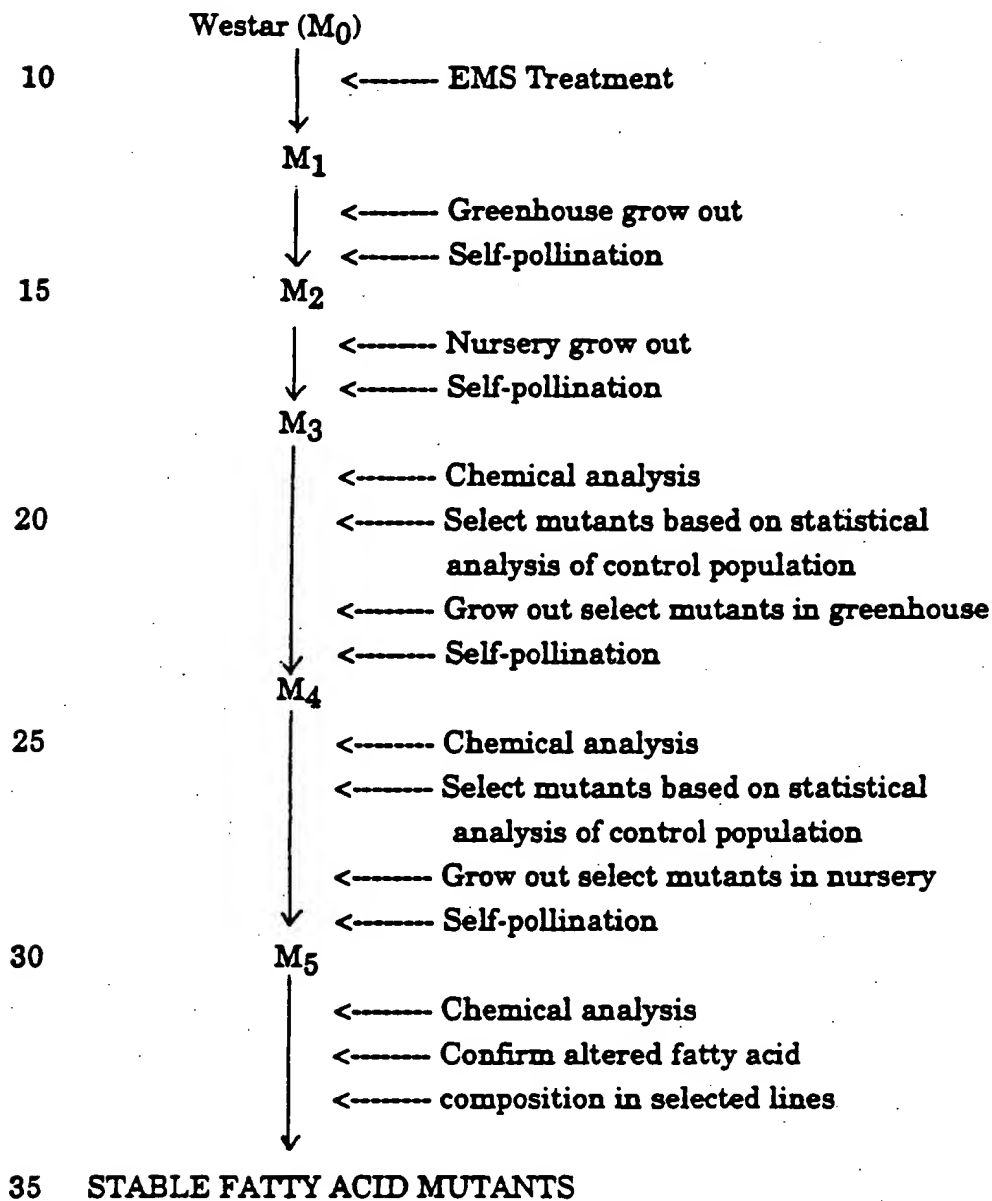
10           "Stability" or "stable" as used herein means that with respect to a given fatty acid component, the component is maintained from generation to generation for at least two generations and preferably at least three generations at substantially the same level, e.g., preferably  $\pm 15\%$ , more preferably  $\pm 10\%$ , most preferably  $\pm 5\%$ . The method of invention is capable of creating lines with improved fatty acid compositions stable up to  $\pm 5\%$  from generation to generation. The above stability may be affected by temperature, location, stress and time of planting. Thus, comparison of fatty acid profiles should be made from seeds produced under similar growing conditions. Stability may be measured based on knowledge of prior generation.

20           Intensive breeding has produced Brassica plants whose seed oil contains less than 2% erucic acid. The same varieties have also been bred so that the defatted meal contains less than 30  $\mu\text{mol}$  glucosinolates/gram. "Canola" as used herein refers to plant variety seed or oil which contains less than 2% erucic acid ( $\text{C}_{22:1}$ ), and meal with less than 30  $\mu\text{mol}$  glucosinolates/gram.

          Seeds of Westar, a Canadian (Brassica napus) spring canola variety, were subject to chemical mutagenesis. Mutagenized seeds were planted in the greenhouse and the plants were self-pollinated. The progeny plants were individually analyzed for fatty acid composition, and regrown either in the greenhouse or in the field. After four successive generations of self-pollinations, followed by chemical analysis of the seed oil at each cycle, several lines were shown to carry stably inherited mutations in specific fatty acid components, including reduced palmitic acid ( $\text{C}_{16:0}$ ), increased palmitic acid, reduced stearic acid ( $\text{C}_{18:0}$ ), increased oleic acid ( $\text{C}_{18:1}$ ), reduced linoleic acid ( $\text{C}_{18:2}$ ) and reduced linolenic acid ( $\text{C}_{18:3}$ ), in the seed oil.

The general experimental scheme for developing lines with stable fatty acid mutations is shown in Scheme I hereinafter.

### SCHEME I



- 5 Westar seeds ( $M_0$ ) were mutagenized with ethylmethanesulfonate (EMS). Westar is a registered Canadian spring variety with canola quality. The fatty acid composition of field-grown Westar, 3.9%  $C_{16:0}$ , 1.9%  $C_{18:0}$ , 67.5%  $C_{18:1}$ , 17.6%  $C_{18:2}$ , 7.4%  $C_{18:3}$ , <2%  $C_{20:1} + C_{22:1}$ , has remained stable under commercial production, with  $< \pm 10\%$
- 10 deviation, since 1982. The disclosed method may be applied to all oilseed Brassica species, and to both Spring and Winter maturing types within each species. Physical mutagens, including but not limited to X-rays, UV rays, and other physical treatments which cause chromosome damage, and other chemical mutagens, including but not limited to ethidium
- 15 bromide, nitrosoguanidine, diepoxybutane etc. may also be used to induce mutations. The mutagenesis treatment may also be applied to other stages of plant development, including but not limited to cell cultures, embryos, microspores and shoot spices. The  $M_1$  seeds were planted in the greenhouse and  $M_1$  plants were individually self-pollinated.
- 20  $M_2$  seed was harvested from the greenhouse and planted in the field in a plant-to-row design. Each plot contained six rows, and five  $M_2$  lines were planted in each plot. Every other plot contained a row of non-mutagenized Westar as a control. Based on gas chromatographic analysis of  $M_2$  seed, those lines which had altered fatty acid composition
- 25 were self-pollinated and individually harvested.
- $M_3$  seeds were evaluated for mutations on the basis of a Z-distribution. An extremely stringent 1 in 10,000 rejection rate was employed to establish statistical thresholds to distinguish mutation events from existing variation. Mean and standard deviation values were
- 30 determined from the non-mutagenized Westar control population in the field. The upper and lower statistical thresholds for each fatty acid were determined from the mean value of the population  $\pm$  the standard deviation, multiplied by the Z-distribution. Based on a population size of 10,000, the confidence interval is 99.99%.
- 35 Seeds ( $M_3$ ) from those  $M_2$  lines which exceeded either the upper or lower statistical thresholds were replanted in the greenhouse and self-pollinated. This planting also included Westar controls. The  $M_4$  seed

5 was re-analyzed using new statistical thresholds established with a new control population. Those  $M_4$  lines which exceeded the new statistical thresholds for selected fatty acid compositions were advanced to the nursery. Following self-pollination,  $M_5$  seed from the field were re-analyzed once again for fatty acid composition. Those lines which  
10 remained stable for the selected fatty acids were considered stable mutations.

"Stable mutations" as used herein are defined as  $M_5$  or more advanced lines which maintain a selected altered fatty acid profile for a minimum of three generations, including a minimum of two generations  
15 under field conditions, and exceeding established statistical thresholds for a minimum of two generations, as determined by gas chromatographic analysis of a minimum of 10 randomly selected seeds. Alternatively, stability may be measured in the same way by comparing to subsequent generations. In subsequent generations, stability is defined as having  
20 similar fatty acid profiles in the seed as that of the prior or subsequent generation when grown under substantially similar conditions.

Mutation breeding has traditionally produced plants carrying, in addition to the trait of interest, multiple, deleterious traits, e.g., reduced plant vigor and reduced fertility. Such traits may indirectly affect fatty  
25 acid composition, producing an unstable mutation; and/or reduce yield, thereby reducing the commercial utility of the invention. A low mutagen treatment was selected so as to reduce the occurrence of deleterious traits. Other than changes in the fatty acid composition of the seed oil, the mutant lines described here have normal plant phenotype when  
30 grown under field conditions, and are commercially useful. "Commercial utility" is defined as having good plant vigor and high fertility, such that the crop can be produced by farmers using conventional farming equipment, and the oil with altered fatty acid composition can be extracted using conventional crushing and extraction equipment. To be  
35 commercially useful, the yield, as measured by both seed weight, oil content, and total oil produced per acre, is within 15% of the average

- 5    yield of the starting (M<sub>0</sub>) canola variety (W s r) grown in th same region.

The seeds of several different fatty acid lines have been deposited with the American Type Culture Collection and have the following accession numbers.

10

<u>Line</u>	<u>Accession No.</u>
A129.5	40811
A133.1	40812
A144.1	40813
A200.7	40816
M3032.1	75021
M3094.4	75023
M3052.6	75024
M3007.4	75022
M3062.8	75025
M3028.10	75026

- While the invention is susceptible to various modifications and alternative forms, certain specific embodiments thereof are described in the general methods and examples set forth below. For example the
- 15    invention may be applied to all Brassica species, including B. rapa, B. juncea, and B. hirta, to produce substantially similar results. It should be understood, however, that these examples are not intended to limit the invention to the particular forms disclosed but, instead the invention is to cover all modifications, equivalents and alternatives falling within the
- 20    scope of the invention. This includes the use of somaclonal variation; physical or chemical mutagenesis of plant parts; anther, microspore or ovary culture followed by chromosome doubling; or self- or cross-pollination to transmit the fatty acid trait, alone in combination with other traits, to develop new Brassica lines.

5

**EXAMPLE 1****Selection of Low FDA Saturates**

Prior to mutagenesis, 30,000 seeds of *B. napus* cv. Westar seeds were preimbibed in 300-seed lots for two hours on wet filter paper to soften the seed coat. The preimbibed seeds were placed in 80 mM ethylmethanesulfoante (EMS) for four hours. Following mutagenesis, the seeds were rinsed three times in distilled water. The seeds were sown in 48-well flats containing Pro-Mix. Sixty-eight percent of the mutagenized seed germinated. The plants were maintained at 25°C/15°C, 14/10 hr day/night conditions in the greenhouse. At flowering, each plant was individually self-pollinated.

M<sub>2</sub> seed from individual plants were individually catalogued and stored, approximately 15,000 M<sub>2</sub> lines was planted in a summer nursery in Carman, Manitoba. The seed from each selfed plant were planted in 3-meter rows with 6-inch row spacing. Westar was planted as the check variety. Selected lines in the field were selfed by bagging the main raceme of each plant. At maturity, the selfed plants were individually harvested and seeds were catalogued and stored to ensure that the source of the seed was known.

Self-pollinated M<sub>3</sub> seed and Westar controls were analyzed in 10-seed bulk samples for fatty acid composition via gas chromatography. Statistical thresholds for each fatty acid component were established using a Z-distribution with a stringency level of 1 in 10,000. The selected M<sub>3</sub> seeds were planted in the greenhouse along with Westar controls.

The seed was sown in 4-inch pots containing Pro-Mix soil and the plants were maintained at 25°C/15°C, 14/10 hr day/night cycle in the greenhouse. At flowering, the terminal raceme was self-pollinated by bagging. At maturity, selfed M<sub>4</sub> seed was individually harvested from each plant, labelled, and stored to ensure that the source of the seed was known.

The M<sub>4</sub> seed was analyzed in 10-seed bulk samples. Statistical thresholds for each fatty acid component were established from 259 control samples using a Z-distribution of 1 in 800. Selected M<sub>4</sub> lines

5 were planted in a field trial in Carman, Manitoba in 3-meter rows with 6-inch spacing. Ten M<sub>4</sub> plants in each row were bagged for self-pollination. At maturity, the selfed plants were individually harvested and the open pollinated plants in the row were bulk harvested. The M<sub>5</sub> seed from single plant selections was analyzed in 10-seed samples and the bulk row  
10 harvest in 50-seed samples.

Selected M<sub>5</sub> lines were planted in the greenhouse along with Westar controls. The seed was grown as previously described. At flowering the terminal raceme was self-pollinated by bagging. At maturity, selfed M<sub>6</sub> seed was individually harvested from each plant and  
15 analyzed in 10 seed samples for fatty acid composition.

Selected M<sub>6</sub> lines were entered into field trials in Eastern Idaho. The four trial locations were selected for the wide variability in growing conditions. The locations included Burley, Tetonia, Lamont and Shelley (Table I). The lines were planted in four 3-meter rows with an 8-inch  
20 spacing, each plot was replicated four times. The planting design was determined using a Randomized Complete Block Design. The commercial cultivar Westar was used as a check cultivar.

To determine the fatty acid profile of entries plants in each plot were bagged for self-pollination. At maturity, the selfed plants were bulk  
25 harvested to determine yield. The M<sub>7</sub> seed from single plants was analyzed in 10-seed samples.

30

35

5

**TABLE I**

Trial Locations for Selected Fatty Acid Mutants.

LOCATION	SITE CHARACTERISTICS
BURLEY	Irrigated. Long season. High temperatures during flowering.
TETONIA	Dryland. Short season. Cool temperatures.
LAMONT	Dryland. Short season. Cool temperatures
SHELLEY	Irrigated. Medium season. High temperatures during flowering.

10 Yield of the entries in the trial was determined by taking the statistical average of the four replications. The Least Significant Difference Test was used to rank the entries in the randomized complete block design.

15 For chemical analysis, 10-seed samples were hand ground with a glass rod in a 15-mL polypropylene tube and extracted in 1.2 mL 0.25 N KOH in 1:1 ether/methanol. The sample was vortexed for 30 sec and heated for 60 sec in a 60°C water bath. Four mL of saturated NaCl and 2.4 mL of iso-octane were added, and the mixture was vortexed again. After phase separation, 600 µL of the upper organic phase were pipetted into individual vials and stored under nitrogen at -5°C. One µL samples  
20 were injected into a Supelco SP-2330 fused silica capillary column (0.25 mm ID, 30 M length, 0.20 µm df).

The gas chromatograph was set at 180°C for 5.5 minutes, then programmed for a 2°C/minute increase to 212°C, and held at this



5 temperature for 1.5 minutes. Total run time was 23 minutes.  
Chromatography settings were: Column head pressure - 15 psi, Column  
flow (He) - 0.7 mL/min, Auxiliary and Column flow - 33 mL/min,  
Hydrogen flow - 33 mL/min, Air flow - 400 mL/min, Injector temperature -  
250°C, Detector temperature - 300°C, Split vent - 1/15.

10 Table II describes the upper and lower statistical thresholds for  
each fatty acid of interest.

**TABLE II**  
Statistical Thresholds for Specific Fatty  
Acids Derived From Control Westar Plantings

15	Genotype	Percent Fatty Acids					
		C16:0	C18:0	C18:1	C18:2	C18:3	Sats*
	M <sub>3</sub> Generation (1 in 10,000 rejection rate)						
	Lower	3.3	1.4	--	13.2	5.3	6.0
20	Upper	4.3	2.5	71.0	21.6	9.9	8.3
	M <sub>4</sub> Generation (1 in 800 rejection rate)						
	Lower	3.6	0.8	--	12.2	3.2	5.3
	Upper	6.3	3.1	76.0	32.4	9.9	11.2
	M <sub>5</sub> Generation (1 in 755 rejection rate)						
25	Lower	2.7	0.9	--	9.6	2.6	4.5
	Upper	5.7	2.7	80.3	26.7	9.6	10.0

\*Sats = Total Saturate Content

30 At the M<sub>3</sub> generation, twelve lines exceeded the lower statistical  
threshold for palmitic acid ( $\leq 3.3\%$ ). Line W13097.4 had 3.1% palmitic  
acid and an FDA saturate content of 4.5%. After a cycle in the  
greenhouse, M<sub>4</sub> seed from line W13097.4 (designated line A144) was  
analyzed. Line W13097.4.1 (A144.1) had 3.1% C<sub>16:0</sub>, exceeding the lower  
35 statistical threshold of 3.6%. The FDA saturate content for A144.1 was  
4.5%. The fatty acid compositions for the M<sub>3</sub>, M<sub>4</sub> and M<sub>5</sub> generations of  
this family are summarized in Table III.

**TABLE III**  
**Fatty Acid Composition of a Low**  
**Palmitic Acid/Low FDA**  
**Saturate Canola Line Produced by Seed Mutagenesis**

Genotype <sup>a</sup>	Percent Fatty Acids						Tot Sat <sup>c</sup>
	C16:0	C18:0	C18:1	C18:2	C18:3	Sats <sup>b</sup>	
Westar	3.9	1.9	67.5	17.6	7.4	5.9	7.0
W13097.4 (M <sub>3</sub> )	3.1	1.4	63.9	18.6	9.5	4.5	5.6
W13097.4 (M <sub>4</sub> )	3.1	1.4	66.2	19.9	6.0	4.5	5.5
A144.1.9 (M <sub>5</sub> )	2.9	1.4	64.3	20.7	7.3	4.4	5.3

<sup>a</sup>Letter and numbers up to second decimal point indicate the plant line.

Number after second decimal point indicates an individual plant.

<sup>b</sup>Sat = FDA Saturates

<sup>c</sup>Tot Sat = Total Saturate Content

5           The M<sub>5</sub> seed of ten self-pollinated A144.1 (ATCC 40813) plants  
          averaged 3.1% palmitic acid and 4.7% FDA saturates. One selfed plant  
          (A144.1.9) contained 2.9% palmitic acid and FDA saturates of 4.4%. Bulk  
          seed analysis from open-pollinated (A144.1) plants at the M<sub>5</sub> generation  
          averaged 3.1% palmitic acid and 4.7% FDA saturates. The fatty acid  
10       composition of the bulked and individual A144.1 lines are summarized in  
          Table IV.

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**TABLE IV**  
**Fatty Acid Composition of A144**  
**Low Palmitic Acid/Low FDA Saturate Line**

Genotype <sup>a</sup>	Percent Fatty Acids					Sats <sup>b</sup>	Tot Sat <sup>c</sup>
	C16:0	C18:0	C18:1	C18:2	C18:3		
Individually Self-Pollinated Plants							
A144.1.1	3.2	1.6	64.4	20.5	7.0	4.8	5.9
A144.1.2	3.0	1.5	67.4	18.6	6.3	4.5	5.7
A144.1.3	3.6	1.8	61.4	22.4	7.5	5.2	6.6
A144.1.4	3.2	1.5	64.6	20.9	6.7	4.7	5.8
A144.1.5	3.3	1.7	60.0	23.9	7.9	5.0	6.1
A144.1.6	3.1	1.4	67.3	17.8	6.5	4.6	5.2
A144.1.7	3.1	1.6	67.7	17.4	6.5	4.8	5.4
A144.1.8	3.1	1.8	66.9	18.7	6.1	4.9	5.4
A144.1.9	2.9	1.4	64.3	20.7	7.3	4.4	5.3
A144.1.10	3.1	1.5	62.5	20.4	7.7	4.6	5.6
Average of Individually Self-Pollinated Plants							
A144.1.1-10	3.1	1.6	64.8	20.1	6.9	4.7	5.7
Bulk Analysis of Open-Pollinated Plants							
A144.1B	3.1	1.6	64.8	19.4	7.8	4.7	5.7

<sup>a</sup>Letter and numbers up to second decimal point indicate the plant line.

Number after second decimal point indicates and individual plant.

<sup>b</sup>Sat = FDA Saturates

<sup>c</sup>Tot Sat = Total Saturate Content

5            These reduced levels have remained stable to the M7 generations in both greenhouse and field conditions. These reduced levels have remained stable to the M7 generation in multiple location field trails.

Over all locations, the self-pollinated plants (A144) averaged 2.9% palmitic acid and FDA saturates of 4.6%. The fatty acid composition of the A144 lines for each Idaho location are summarized in Table V. In the multiple location replicated trial the yield of A144 was not significantly different in yield from the parent cultivar Westar.

By means of seed mutagenesis, the level of saturated fatty acids of canola (*B. napus*) was reduced from 5.9% to 4.6%. The palmitic acid content was reduced from 3.9% to 2.9%.

**TABLE V**  
Fatty Acid Composition of a Mutant  
Low Palmitic Acid/Low FDA Saturate  
Canola Line at Different Field Locations in Idaho

Trial Location	Percent Fatty Acids						Tot Sats
	C <sub>16:0</sub>	C <sub>18:0</sub>	C <sub>18:1</sub>	C <sub>18:2</sub>	C <sub>18:3</sub>	Sats	
Burley	2.9	1.3	62.3	20.6	10.3	4.2	5.0
Tetonia	2.9	1.7	59.7	21.0	11.2	4.6	5.7
Lamont	3.1	1.8	63.2	19.5	9.0	4.9	5.9
Shelley	2.8	1.9	64.5	18.8	8.8	4.7	5.9

5

**EXAMPLE 2**

An additional low FDA saturate line, designated A149.3 (ATCC 40814), was also produced by the method of Example 1. A 50-seed bulk analysis of this line showed the following fatty acid composition: C<sub>16:0</sub> - 3.6%, C<sub>18:0</sub> - 1.4%, C<sub>18:1</sub> - 65.5%, C<sub>18:2</sub> - 18.3%,  
10 C<sub>18:3</sub> - 8.2%, FDA Sats - 5.0%, Total Sats - 5.9%. This line has also stably maintained its mutant fatty acid composition to the M<sub>5</sub> generation. In a multiple location replicated trial the yield of A149 was not significantly different in yield from the parent cultivar Westar.

15

**EXAMPLE 3**

An additional low palmitic acid and low FDA saturate line, designated M3094.4 (ATCC 75023), was also produced by the method of Example 1. A 10-seed bulk analysis of this line showed the following fatty acid composition:  
20 C<sub>16:0</sub> - 2.7%, C<sub>18:0</sub> - 1.6%, C<sub>18:1</sub> - 66.6%, C<sub>18:2</sub> - 20.0%, C<sub>18:3</sub> - 6.1%, C<sub>20:1</sub> - 1.4%, C<sub>22:1</sub> - 0.0%, FDA Saturate - 4.3%, Total Saturates - 5.2%. This line has stably maintained its mutant fatty acid composition to the M<sub>5</sub> generation. In a single replicated trial the yield of M3094 was not significantly different in yield from the parent cultivar.

25

**EXAMPLE 4**

In the studies of Example 1, at the M<sub>3</sub> generation, 470 lines exceed the upper statistical threshold for palmitic acid ( $\geq 4.3\%$ ). One M<sub>3</sub> line, W14538.6, contained 9.2% palmitic acid. Selfed progenies of this line,  
30 since designated M3007.4 (ATCC 75022), continued to exceed to the upper statistical threshold for high palmitic acid at both the M<sub>4</sub> and M<sub>5</sub> generations with palmitic acid levels of 11.7% and 9.1%, respectively. The fatty acid composition of this high palmitic acid mutant, which was stable to the M<sub>7</sub> generation under both field and greenhouse conditions,  
35 is summarized in Table VI.

5

**TABLE VI**  
**Fatty Acid Composition of a High**  
**Palmitic Acid Canola Line Produced by Seed Mutagenesis**

Genotype	Percent Fatty Acids					Sats
	C16:0	C18:0	C18:1	C18:2	C18:3	
Westar	3.9	1.9	67.5	17.6	7.4	7.0
W14538.6 (M <sub>3</sub> )	8.6	1.6	56.4	20.3	9.5	10.2
M3007.2 (M <sub>4</sub> )	11.7	2.1	57.2	18.2	5.1	13.9
M3007.4 (M <sub>5</sub> )	9.1	1.4	63.3	13.7	5.5	12.7

10

SATS = Total Saturate Content

An additional M<sub>3</sub> line, W4773.7, contained 4.5% palmitic acid. Selfed progenies of this line, since designated A200.7 (ATCC 40816), continued to exceed the upper statistical threshold for high palmitic acid in both the M<sub>4</sub> and M<sub>5</sub> generations with palmitic acid levels of 6.3% and 6.0%, respectively. The fatty acid composition of this high palmitic acid mutant, which was stable to the M<sub>7</sub> generation under both field and greenhouse conditions, is summarized in Table VII.

20

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**TABLE VII**  
**Fatty Acid Composition of a High**  
**Palmitic Acid Canola Line Produced by Seed Mutagenesis**

Genotype	Percent Fatty Acids					Sats*
	C16:0	C18:0	C18:1	C18:2	C18:3	
Westar	3.9	1.9	67.5	17.6	7.4	7.0
W4773.7 (M <sub>3</sub> )	4.5	2.9	63.5	19.9	7.1	9.3
W4773.7.7 (M <sub>4</sub> )	6.3	2.6	59.3	20.5	5.6	10.8
A200.7.7 (M <sub>5</sub> )	6.0	1.9	60.2	20.4	7.3	9.4

10

\*Sats = Total Saturate Content

#### **EXAMPLE 5**

##### **Selection of Low Stearic Acid Canola Lines**

15

In the studies of Example 1, at the M<sub>3</sub> generation, 42 lines exceeded the lower statistical threshold for stearic acid (< 1.4%). Line W14859.6 had 1.3% stearic acid. At the M<sub>5</sub> generation, its selfed progeny (M3052.1) continued to fall within the lower statistical threshold for C18:0 with 0.9% stearic acid. The fatty acid composition of this low

20 stearic acid mutant, which was stable under both field and greenhouse conditions is summarized in Table VIII.



5

**TABLE VIII**  
**Fatty Acid Composition of a Low**  
**Stearic Acid Canola Line Produced by Seed Mutagenesis**

Genotype	Percent Fatty Acids					
	C16:0	C18:0	C18:1	C18:2	C18:3	Sats
Westar	3.9	1.9	67.5	17.6	7.4	5.9
W14859.6 (M <sub>3</sub> )	5.3	1.3	56.1	23.7	9.6	7.5
M3052.1 (M <sub>4</sub> )	4.9	0.9	58.9	22.7	9.3	5.8
M3052.6 (M <sub>5</sub> )	4.4	0.8	62.1	21.2	7.9	5.2

10

### **EXAMPLE 6**

#### **High Oleic Acid Canola Lines**

In the studies of Example 1, at the M<sub>3</sub> generation, 31 lines exceeded the upper statistical threshold for oleic acid ( $\geq 71.0\%$ ). Line W7608.3 had 71.2% oleic acid. At the M<sub>4</sub> generation, its selfed progeny (W7608.3.5, since designated A129.5) continued to exceed the upper statistical threshold for C<sub>18:1</sub> with 78.8% oleic acid. M<sub>5</sub> seed of five self-pollinated plants of line A129.5 (ATCC 40811) averaged 75.0% oleic acid. A single plant selection, A129.5.3 had 75.6% oleic acid. The fatty acid composition of this high oleic acid mutant, which was stable under both field and greenhouse conditions to the M<sub>7</sub> generation, is summarized in Table IX. This line also stably maintained its mutant fatty acid composition to the M<sub>7</sub> generation in field trials in multiple locations. Over all locations the self-pollinated plants (A129) averaged 78.3% oleic acid. The fatty acid composition of the A129 for each Idaho trial location

25

- 5 are summarized in Table X. In multiple location replicated yield trials, A129 was not significantly different in yield from the parent cultivar Westar. An additional high oleic acid line, designated A128.3, was also produced by the disclosed method. A 50-seed bulk analysis of this line showed the following fatty acid composition: C<sub>16:0</sub> - 3.5%, C<sub>18:0</sub> - 1.8%,  
 10 C<sub>18:1</sub> - 77.3%, C<sub>18:2</sub> - 9.0%, C<sub>18:3</sub> - 5.6%, FDA Sats - 5.3%, Total Sats - 6.4%. This line also stably maintained its mutant fatty acid composition to the M<sub>7</sub> generation. In multiple locations replicated yield trials, A128 was not significantly different in yield from the parent cultivar Westar.

15

**TABLE IX**  
 Fatty Acid Composition of a High  
Oleic Acid Canola Line Produced by Seed Mutagenesis

Genotype	Percent Fatty Acid					
	C <sub>16:0</sub>	C <sub>18:0</sub>	C <sub>18:1</sub>	C <sub>18:2</sub>	C <sub>18:3</sub>	Sats
Westar	3.9	1.9	67.5	17.6	7.4	7.0
W7608.3 (M <sub>3</sub> )	3.9	2.4	71.2	12.7	6.1	7.6
W7608.3.5 (M <sub>4</sub> )	3.9	2.0	78.8	7.7	3.9	7.3
A129.5.3 (M <sub>5</sub> )	3.8	2.3	75.6	9.5	4.9	7.6

20

Sats = Total Saturate Content

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**TABLE X**

**Fatty Acid Composition of a Mutant High  
Oleic Acid Line at Different Field Locations in Idaho**

Location	Percent Fatty Acids					
	C16:0	C18:0	C18:1	C18:2	C18:3	Sats
Burley	3.3	2.1	77.5	8.1	6.0	6.5
Tetonia	3.5	3.4	77.8	6.5	4.7	8.5
Lamont	3.4	1.9	77.8	7.4	6.5	6.3
Shelley	3.3	2.6	80.0	5.7	4.5	7.7

10

Sats = Total Saturate Content

An additional high oleic acid line, designated M3028.-10 (ATCC 75026), was also produced by the disclosed method in Example 1. A 10-  
 15 seed analysis of this line showed the following fatty acid composition:  
 C16:0 - 3.5%, C18:0 - 1.8%, C18:1 - 77.3%, C18:2 - 9.0%, C18:3 - 5.6%,  
 FDA Saturates - 5.3%, Total Saturates - 6.4%. In a single location  
 replicated yield trial M3028.10 was not significantly different in yield  
 from the parent cultivar Westar.

20

**EXAMPLE 7****Low Linoleic Acid Canola**

In the studies of Example 1, at the M<sub>3</sub> generation, 80 lines  
 exceeded the lower statistical threshold for linoleic acid ( $\leq 13.2\%$ ). Line  
 25 W12638.8 had 9.4% linoleic acid. At the M<sub>4</sub> and M<sub>5</sub> generations, its  
 selfed progenies [W12638.8, since designated A133.1 (ATCC 40812)]  
 continued to exceed the statistical threshold for low C18:2 with linoleic

5 acid levels of 10.2% and 8.4%, respectively. The fatty acid composition of  
 this low linoleic acid mutant, which was stable to the M<sub>7</sub> generation  
 under both field and greenhouse conditions, is summarized in Table XI.  
 In multiple location replicated yield trials, A133 was not significantly  
 different in yield from the parent cultivar Westar. An additional low  
 10 linoleic acid line, designated M3062.8 (ATCC 75025), was also produced  
 by the disclosed method. A 10-seed analysis of this line showed the  
 following fatty acid composition: C<sub>16:0</sub> - 3.8%, C<sub>18:0</sub> - 2.3%,  
 C<sub>18:1</sub> - 77.1%, C<sub>18:2</sub> - 8.9%, C<sub>18:3</sub> - 4.3%, FDA Sats - 6.1%. This line has  
 also stably maintained its mutant fatty acid composition in the field and  
 15 greenhouse.

**TABLE XI**  
 Fatty Acid Composition of a Low  
Linoleic Acid Canola Line Produced by Seed Mutagenesis

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Genotype <sup>a</sup>	Percent Fatty Acids					
	C <sub>16:0</sub>	C <sub>18:0</sub>	C <sub>18:1</sub>	C <sub>18:2</sub>	C <sub>18:3</sub>	Sats <sup>b</sup>
Westar	3.9	1.9	67.5	17.6	7.4	7.0
W12638.8 (M <sub>3</sub> )	3.9	2.3	75.0	9.4	6.1	7.5
W12638.8.1 (M <sub>4</sub> )	4.1	1.7	74.6	10.2	5.9	7.1
A133.1.8 (M <sub>5</sub> )	3.8	2.0	77.7	8.4	5.0	7.0

<sup>a</sup>Letter and numbers up to second decimal point indicate the plant line.  
 Number after second decimal point indicates an individual plant.

25 <sup>b</sup>Sats = Total Saturate Content

5

**EXAMPLE 8****Low Linolenic and Linoleic Acid Canola**

In the studies of Example 1, at the M<sub>3</sub> generation, 57 lines exceeded the lower statistical threshold for linolenic acid ( $\leq 5.3\%$ ). Line W14749.8 had 5.3% linolenic acid and 15.0% linoleic acid. At the M<sub>4</sub> and M<sub>5</sub> generations, its selfed progenies [W14749.8, since designated M3032 (ATCC 75021)] continued to exceed the statistical threshold for low C<sub>18:3</sub> with linolenic acid levels of 2.7% and 2.3%, respectively, and for a low sum of linolenic and linoleic acids with totals of 11.8% and 12.5% respectively. The fatty acid composition of this low linolenic acid plus linoleic acid mutant, which was stable to the M<sub>5</sub> generation under both field and greenhouse conditions, is summarized in Table XII.

20

**TABLE XII**  
Fatty Acid Composition of a Low  
**Linolenic Acid Canola Line Produced by Seed Mutagenesis**

Genotype	Percent Fatty Acids					
	C16:0	C18:0	C18:1	C18:2	C18:3	Sats
Westar	3.9	1.9	67.5	17.6	7.4	7.0
W14749.8 (M <sub>3</sub> )	4.0	2.5	69.4	15.0	5.3	6.5
M3032.8 (M <sub>4</sub> )	3.9	2.4	77.9	9.1	2.7	6.4
M3032.1 (M <sub>5</sub> )	3.5	2.8	80.0	10.2	2.3	6.5

25 Sats = Total Saturate Content

5

CLAIMS

What is claimed is:

- 10       1.     A seed comprising a canola variety having a maximum  
content of FDA saturates of about 5.9% based upon total extractable oil  
and belonging to a line in which said saturates content has been  
stabilized for both the generation to which the seed belongs and its  
parent generation.
- 15       2.     A progeny of a seed of Claim 1.
3.     A seed of Claim 1 in which the FDA saturates content is  
from about 4.2% to about 5.9% based upon total extractable oil.
- 20       4.     A seed of Claim 1 which is Brassica napus.
5.     A seed of Claim 1 deposited with the American Type Cultur  
Collection and bearing accession number 40813 or 75023.
- 25       6.     A plant line comprising a canola variety which produces  
seeds having a maximum content of FDA saturates of about 5.9% based  
upon total extractable oil and in which said saturates content is  
stabilized for both the generation to which the seed belongs and its  
parent generation.
- 30       7.     A plant line of Claim 6 which produces seeds having an FDA  
saturates content of from about 4.2% to about 5.9% based upon total  
extractable oil.
- 35       8.     A plant line of Claim 6 which is a species of Brassica napus.
9.     A plant of the line of Claim 6.

5

10. A plant of the line of Claim 8.

11. An oil comprising a canola oil having a maximum content of FDA saturates of about 5.9%.

10

12. A canola oil derived from the seed of Claim 1.

13. A canola oil derived from the seed of Claim 4.

15

14. A method of producing a canola oil having a maximum content of about 5.9% FDA saturates comprising extracting oil from the seed of Claim 1.

15. A seed comprising the Brassica variety having a minimum oleic acid content of about 69% based upon total extractable oil and belonging to a line in which said oleic acid content has been stabilized for both the generation to which the seed belongs and its parent generation.

20

16. A progeny of a seed of Claim 15.

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17. A seed of Claim 15 in which the oleic acid content is from about 69% to about 80% based upon total extractable oil.

18. A seed of Claim 15 having a minimum oleic acid content of about 71%, based upon total extractable oil.

30

19. A seed of Claim 15 having a maximum erucic acid content of about 2% based upon total extractable oil.

35

20. A seed of Claim 15 which is Brassica napus.

5           21. A seed of Claim 15 deposited with the American Type Culture Collection and bearing accession number 40811 or 75026.

          22. A plant line comprising a Brassica variety which produces seeds having a minimum oleic acid content of about 69% based upon total  
10 extractable oil and in which said acid content is stabilized for both the generation to which the seed belongs and its parent generation.

          23. A plant line of Claim 22 which produces seeds having a minimum oleic acid content of about 71%.

15

          24. A plant line of Claim 22 which produces seeds having an oleic acid content of from about 69% to about 80%.

          25. A plant line of Claim 22 which produces seeds having a  
20 maximum erucic acid content of about 2% based upon total extractable oil.

          26. A plant line of Claim 22 which is a species of Brassica napus.

25

          27. A Brassica plant of the line of Claim 22.

          28. A Brassica plant of the line of Claim 26.

30           29. An oil comprising a Brassica oil having a minimum oleic acid content of about 69%.

          30. A Brassica oil of Claim 29 having a maximum erucic acid content of about 2%.

35

          31. A Brassica oil derived from the seed of Claim 15.



- 5           32.    A Brassica oil derived from the seed of Claim 19.
33.    A Brassica oil derived from the seed of Claim 20.
34.    A method of producing a Brassica oil having a minimum  
10   oleic acid content of about 69% comprising extracting the oil from a seed  
     of Claim 15.
35.    A seed comprising a canola variety having a maximum  
15   linoleic acid content of about 14% based upon total extractable oil and  
     belonging to a line in which said acid content is stabilized for both the  
     generation to which the seed belongs and its parent generation.
36.    A progeny of the seed of Claim 35.
- 20           37.    A seed of Claim 35 in which the linoleic acid content is from  
     about 8.4% to about 14% based upon total extractable oil.
38.    A seed of Claim 35 which is a Brassica napus.
- 25           39.    A seed of Claim 35 deposited with the American Type  
     Culture Collection bearing accession number 40812 or 75025.
40.    A plant line comprising a canola variety which produces  
30   seeds having a linoleic acid content of from about 8.4% to about 14%  
     based upon total extractable oil and in which said acid content is  
     stabilized for both the generation to which the seed belongs and its  
     parent generation.
41.    A plant line of Claim 40 which produces seeds having a  
35   linoleic acid content of from about 8.4% to about 14%.

- 5           42. A plant line of Claim 40 which is a species of Brassica napus.
43. A plant of the line of Claim 40.
- 10           44. A plant of the line of Claim 42.
45. An oil comprising a canola oil having a maximum linoleic acid content of about 14%.
- 15           46. A canola oil derived from the seed of Claim 35.
47. A canola oil derived from the seed of Claim 38.
48. A method of producing a canola oil having a maximum  
20 linoleic acid content of about 14% comprising extracting oil from a seed of Claim 35.
49. A seed comprising a Brassica variety having a minimum  
25 palmitic acid content of about 6.0% based upon total extractable oil and belonging to a line in which said acid content is stabilized for both the generation to which the seed belongs and its parent generation.
50. A progeny of the seed of Claim 49.
- 30           51. A seed of Claim 49 in which the palmitic acid content is from about 6.0% to about 12.0% based upon total extractable oil.
52. A seed of Claim 49 having a maximum erucic acid content of about 2%, based upon total extractable oil.
- 35           53. A seed of Claim 49 which is a species Brassica napus.

5           54. A seed of Claim 49 deposited with the American Type Culture Collection and bearing accession number 40816 or 75022.

10           55. A plant line comprising a Brassica variety which produces seeds having a minimum palmitic acid content of about 6.0% based upon total extractable oil and in which said acid content is stabilized for both the generation to which the seed belongs and its parent generation.

15           56. A plant line of Claim 55 which produces seeds having a palmitic acid content of from about 6.0% to about 12.0% based upon total extractable oil.

20           57. A plant line of Claim 55 which produces seeds having a maximum erucic acid content of about 2%, based upon total extractable oil.

          58. A plant line of Claim 55 which is a species of Brassica napus.

25           59. A Brassica plant of the line of Claim 55.

          60. A Brassica plant of the line of Claim 57.

          61. A Brassica plant of the line of Claim 58.

30           62. An oil comprising a Brassica oil having a minimum palmitic acid content of about 6.0%.

          63. A Brassica oil of Claim 62 having a maximum erucic acid content of about 2%.

35           64. A Brassica oil derived from the seed of Claim 49.

- 5           65. A Brassica oil deriv d from th seed of Claim 52.
66. A Brassica oil derived from the seed of Claim 53.
- 10           67. A method of producing a Brassica oil having a minimum  
palmitic acid content of about 6.0% based upon total extractable oil  
comprising extracting oil from theseed of Claim 49.
- 15           68. A seed comprising the Brassica variety having a maximum  
palmitic acid content of about 3.5% based upon total extractable oil and  
belonging to a line in which said palmitic acid content has been stabilized  
for both the generation to which the seed belongs and its parent  
generation.
- 20           69. A progeny of a seed of Claim 68.
70. A seed of Claim 68 in which the palmitic acid content is from  
about 2.7% to about 3.5% based upon total extractable oil.
- 25           71. A seed of Claim 68 having a maximum erucic acid content of  
about 2% based upon total extractable oil.
72. A seed of Claim 68 which is Brassica napus.
- 30           73. A seed of Claim 68 deposited with the American Type  
Culture Collection and bearing accession number 40813 or 75023.
- 35           74. A plant line comprising a Brassica variety which produces  
seeds having a maximum palmitic acid content of about 3.5% based upon  
total extractable oil and in which said acid content is stabilized for both  
the generation to which the seed belongs and its parent generation.

- 5           75.    A plant line of Claim 74 which produces seeds having a  
              maximum palmitic acid content of about 3.5%.
76.    A plant line of Claim 74 which produces seeds having a  
              palmitic acid content of from about 2.7% to about 3.5%.
- 10           77.    A plant line of Claim 74 which produces seeds having a  
              maximum erucic acid content of about 2% based upon total extractable  
              oil.
- 15           78.    A plant line of Claim 74 which is a species of Brassica  
              napus.
79.    A Brassica plant of the line of Claim 74.
- 20           80.    A Brassica plant of the line of Claim 78.
81.    An oil comprising a Brassica oil having a maximum palmitic  
              acid content of about 3.5%.
- 25           82.    A Brassica oil of Claim 81 having a maximum erucic acid  
              content of about 2%.
83.    A Brassica oil derived from the seed of Claim 68.
- 30           84.    A Brassica oil derived from the seed of Claim 71.
85.    A Brassica oil derived from the seed of Claim 72.
86.    A method of producing a Brassica oil having a maximum  
35           palmitic acid content of about 3.5% comprising extracting the oil from a  
              seed of Claim 68.

- 5           87. A seed comprising the Brassica variety having a maximum stearic acid content of about 1.1% based upon total extractable oil and belonging to a line in which said stearic acid content has been stabilized for both the generation to which the seed belongs and its parent generation.
- 10           88. A progeny of a seed of Claim 87.
89. A seed of Claim 87 in which the stearic acid content is from about 0.8% to about 1.1% based upon total extractable oil.
- 15           90. A seed of Claim 87 having a maximum erucic acid content of about 2% based upon total extractable oil.
91. A seed of Claim 87 which is Brassica napus.
- 20           92. A seed of Claim 87 deposited with the American Type Culture Collection and bearing accession number 75024.
93. A plant line comprising a Brassica variety which produces seeds having a maximum stearic acid content of about 1.1% based upon total extractable oil and in which said acid content is stabilized for both the generation to which the seed belongs and its parent generation.
- 25           94. A plant line of Claim 93 which produces seeds having a maximum stearic acid content of about 1.1%.
- 30           95. A plant line of Claim 93 which produces seeds having a stearic acid content of from about 0.8% to about 1.1%.
96. A plant line of Claim 93 which produces seeds having a maximum erucic acid content of about 2% based upon total extractable oil.
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97. A plant line of Claim 93 which is a species of Brassica napus.

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98. A Brassica plant of the line of Claim 93.

99. A Brassica plant of the line of Claim 97.

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100. An oil comprising a Brassica oil having a maximum stearic acid content of about 1.1%.

101. A Brassica oil of Claim 100 having a maximum erucic acid content of about 2%.

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102. A Brassica oil derived from the seed of Claim 87.

103. A Brassica oil derived from the seed of Claim 90.

104. A Brassica oil derived from the seed of Claim 91.

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105. A method of producing a Brassica oil having a maximum stearic acid content of about 1.1% comprising extracting the oil from a seed of Claim 87.

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106. A seed comprising the Brassica variety having a sum of linoleic acid content and linolenic acid content of a maximum of about 14% based upon total extractable oil and belonging to a line in which said palmitic acid content has been stabilized for both the generation to which the seed belongs and its parent generation.

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107. A progeny of a seed of Claim 106.

5           108. A seed of Claim 106 in which the sum of linoleic acid content and the linolenic acid content is a maximum of about 12.5% based upon total extractable oil.

10           109. A seed of Claim 106 having a maximum erucic acid content of about 2% based upon total extractable oil.

110. A seed of Claim 106 which is Brassica napus.

15           111. A seed of Claim 106 deposited with the American Type Culture Collection and bearing accession number 75021.

20           112 A plant line comprising a Brassica variety which produces seeds having a sum of linoleic acid content and linolenic acid content of a maximum of about 14% based upon total extractable oil and in which said acid content is stabilized for both the generation to which the seed belongs and its parent generation.

25           113. A plant line of Claim 112 which produces seeds having a sum of linoleic acid content and linolenic acid content of a maximum of about 12.5%.

30           114. A plant line of Claim 112 which produces seeds having a maximum erucic acid content of about 2% based upon total extractable oil.

115. A plant line of Claim 112 which is a species of Brassica napus.

35           116. A Brassica plant of the line of Claim 112.

117. A Brassica plant of the line of Claim 115.



5           118. An oil comprising a Brassica oil having a sum of linoleic acid content and linolenic acid content of a maximum of about 14%.

          119. A Brassica oil of Claim 118 having a maximum erucic acid content of about 2%.

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          120. A Brassica oil derived from the seed of Claim 106.

          121. A Brassica oil derived from the seed of Claim 109.

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          122. A Brassica oil derived from the seed of Claim 110.

          123. A method of producing a Brassica oil having a sum of linoleic acid content and linolenic acid content of a maximum of about 14% comprising extracting the oil from a seed of Claim 106.

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